



BANQUET DINNER GUIDE



JANUARY 1, 2017
BOONSBORO COUNTRY CLUB
1709 BCC Drive | Lynchburg, VA 24503 | 434.384.2111

DINNER GUIDE

PLATED DINNERS

All dinner entrees are accompanied with your choice of the Club's house salad or cup of soup, vegetable, starch, and bread. **Prices are subject to change based upon market value.** Other meats may be substituted for the Petite Filet Mignon, prices will vary depending on the selection

BEEF & MIXED GRILL SELECTIONS

ROAST PRIME RIB OF BEEF (12 oz.) Au Jus, Tobacco Onions	23.50
PETITE FILET MIGNON (5 oz.) and Chicken or Pork (5 oz) <i>Chicken & Pork options, vary</i>	23.50
PETITE FILET MIGNON (5 oz) and CHESAPEAKE CRAB CAKE (4 oz) Crab Cakes are pan seared and baked until golden brown	29.95
PETITE FILET MIGNON (5 oz) and JUMBO SHRIMP (5) Shrimp may be skewered & grilled, grilled, sautéed or broiled	29.95
PETITE FILET MIGNON (5 oz) and STUFFED JUMBO SHRIMP (3) Shrimp with Crabmeat Dressing will be baked until golden brown	29.95
PETITE FILET MIGNON (5 oz) and SEA SCALLOPS (3 - large) or (5 - med) Scallops may be skewered & grilled, sautéed, broiled or seared	29.95
PETITE FILET MIGNON (5 oz) and ROCK LOBSTER TAIL (4 oz) Lobsters tails may be steamed, broiled, or grilled with optional seasonings and served with melted butter or hollandaise sauce	39.50
PETITE FILET MIGNON (5 oz) and SALMON (6 oz)	29.95
PETITE FILET MIGNON (5 oz) and SEA BASS (6 oz) Fish may be pan seared & baked, broiled, baked, blackened or grilled	37.50
PETITE FILET MIGNON (5 oz) and SHRIMP N' GRITS (5 Medium Shrimp) Shrimp are sautéed with butter, bacon, onions, peppers & seasonings on top of our homemade cheese grits	29.95
PETITE FILET MIGNON (5 oz) and CRAB NORFOLK (3 oz) Lump Crabmeat is baked with butter, seasonings and parmesan cheese	31.00
PETITE FILET MIGNON (5 oz) and ½ MAINE LOBSTER (1 ½ lb average)	37.50
PETITE FILET MIGNON (5 oz) and WHOLE LOBSTER (1 ½ lb average)	47.50
TENDERLOIN OF BEEF OSCAR Roasted Sliced Tenderloin, Lump Crab, and Asparagus with Béarnaise Sauce	29.95

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PORK & LAMB SELECTIONS

GRILLED, ROASTED OR SMOKED PORK TENDERLOIN Cider Au Jus and Pan Fried Virginia Apples	18.50
ROAST RACK OF PORK Bone in Pork Loin with Apple Butter or Pan Sauce	19.50
FRIED PORK CORDON BLEU Stuffed with Old Virginia Ham and Provolone Cheese, White Bordelaise	18.50
PORK MEDALLION SCALOPPINI Pan seared with Mushrooms, Onions, Peppers, Butter, and White Wine	18.50
JAMAICAN SMOKED JERK PORK Served with Rice & Beans, Fried Plantains and Tropical Fruit Compote	17.95
MARINATED RACK OF LAMB Oven-Roasted with Rosemary Jus and Mint Jelly	Half Rack 24.50 Full Rack 32.50

SEAFOOD SELECTIONS

IMPERIAL CRAB CAKES Two Jumbo Lump Crab Cakes, Remoulade, Tartar, or Cocktail Sauce	28.50
SALMON PROVENCAL Topped with Artichoke Hearts, Olives, and Peppers, Sauce Provencal	22.95
LOW COUNTRY SHRIMP AND GRITS Shrimp sautéed with Cajun Spiced Tasso Ham, Onions and Peppers served With Stone Ground Cheese Grits and Tomato Jam	21.95
SALMON ETOUFFÉ Topped with Cajun Shrimp and Crayfish Etouffé Sauce	22.95
PESTO CRUSTED OR BBQ SPICED SALMON	22.95

CHICKEN SELECTIONS

CHICKEN OSCAR Pan-Seared Chicken Breast, Lump Crab, and Asparagus with Béarnaise Sauce	24.50
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PECAN-CRUSTED CHICKEN Pan Seared and Oven Roasted with Apricot Pumpkin Beurre Blanc	22.95
HAZELNUT CRUSTED CHICKEN Pan Seared and Oven Roasted with Ginger Blood Orange Pan Sauce	22.95
CHICKEN CORDON BLEU Stuffed with Virginia Ham and Provolone Cheese, White Bordelaise Sauce	22.95
CHICKEN MARSALA Pan Seared with Mushrooms and Marsala Wine Sauce	22.95
CHICKEN FLORENTINE Stuffed with Spinach, Ricotta Cheese, and Fresh Herbs, White Bordelaise Sauce	22.95
CHICKEN CHESAPEAKE Pan-Seared Chicken Breast, Lump Crab and Old Virginia Ham with Sauce Supreme	24.50



DINNER BUFFETS

We offer various combinations for you to choose listed below, any combination may be adjusted to meet the needs of our guests, vegetarian selections can be included and we can be creative to design a menu that matches a theme or event. Desserts are not included in the price and may be purchased a la carte or as a separate dessert buffet.

CLASSIC DINNER BUFFET 16.50

Plated Gourmet House Salad served table side with a mini buffet featuring Two Entrees of Your Choice, Vegetable, Potato/Rice/Pasta and bread.

CLUB DINNER BUFFET 16.50

Two Entrees of Your Choice, Vegetable, Potato/Rice/Pasta, One Tossed Salad, Four Chef Specialty Salads and bread.

PREMIUM DINNER BUFFET *(with carving station)* 19.50

Two Entrees of Your Choice, Carving Station, Vegetable, Potato/Rice/Pasta, One Tossed Salad, Four Chef Specialty Salads and bread.

PREMIUM DINNER BUFFET *(without carving station)* 19.50

Three Entrees of Your Choice, Vegetable, Potato/Rice/Pasta, One Tossed Salad, Four Chef Specialty Salads and bread.

DELUXE DINNER BUFFET 27.50

Three Entrees of Your Choice, Carving Station, Vegetable, Potato/Rice/Pasta, One Tossed Salad, Four Chef Specialty Salads and bread.

BUFFET MENU OPTIONS

TOSSED SALADS

Mixed Baby Greens, Classic Caesar, Spinach, or Iceberg Mix with your choice of dressings; Ranch, Blue Cheese, Balsamic, Honey Mustard, Caesar or Raspberry Vinaigrette

CHEF SPECIALTY SALADS

Fresh Fruit, Tomato-Mozzarella-Basil Pesto, Broccoli Salad, Artichoke and Kalamata Salad, Oriental Vegetable Salad, Marinated Grilled Vegetable Salad, Marinated Mushroom Salad, Homemade Potato Salad, Greek Pasta Salad, and Ranch and Bacon Pasta Salad

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STARCH SELECTIONS

- Roasted Garlic Herb Whipped Potatoes
- Horseradish Whipped Potatoes
- Red Pepper Herb Whipped Potatoes
- Whole Grain Mustard Whipped Potatoes
- Cheddar Herb Whipped Potatoes
- Red Bliss Mashed Potatoes
- Roasted Red Bliss Potatoes
- Potato Croquettes
- Whipped Sweet Potatoes
- Sweet Potato Croquettes
- Rice Pilaf
- Duchess Potatoes
- Potato Au Gratin
- Sweet Potato Au Gratin
- Mushroom Herb Risotto
- Cheesy Herb Risotto
- Creamy Herb Risotto
- Wild Rice Medley
- Steamed White Rice
- Israeli Cous Cous
- Red Beans or Black Beans and Rice

VEGETABLE SELECTIONS

- Vegetable Medley (Chef's Choice)
- Green Beans with Ham and Onions
- Julienne Carrots, Zucchini and Squash
- Ratatouille
- Sautéed Spinach
- Steamed Broccoli with Carrots
- Sugar Snaps with Roasted Peppers
- Broiled Tomato with Parmesan and Herbs
- Baked Acorn Squash with Sugar Pecans
- Petite Green Beans
- Fried Green Tomatoes
- Sautéed Tomatoes, Mushrooms and Peas
- Braised Red Cabbage
- Braised Collard Greens
- Braised Mixed Greens
- Fried Apples with Butter and Cinnamon
- Fried Okra and Tomatoes
- Old Fashioned Corn Pudding
- Corn on the Cob
- Mexican Corn with Red and Green Chiles

ENTRÉE SELECTIONS

- Sirloin Beef Tips with Mushroom Sauce
- Roast Top Round Beef Jardinière with Julienne Vegetables and Brown Sauce
- Beef Stroganoff with Egg Noodles
- Braised Short Ribs of Beef in a Bordelaise Sauce
- Roasted Chicken (bone-in) with Natural Au Jus
- Chicken Cordon Bleu, Marsala, Cacciatore, Fricassee, Florentine BBQ or Parmesan
- Pecan-Crusted Chicken with Apricot Beurre Blanc
- Poached or Grilled Pesto Crusted Salmon Filet
- Pan Seared Salmon Etouffe or Provençal Sauce
- Seafood Medley with Lemon Beurre Blanc
- Low Country Shrimp and Grits
- Fried Catfish, Cod, or Flounder
- Pork Cordon Bleu with White Bordelaise Sauce
- Jerk Pork with Red Beans and Rice
- Roasted Pork Loin with Honey Bourbon Soy Glaze
- Roasted or Smoked Pork Tenderloin

PASTA SELECTIONS

- Vegetable Lasagna with Marinara Sauce
- Meat Lasagna with Marinara Sauce
- Blue Ridge with Blue Cheese, Bacon and Scallions
- Bolognese (Meat Sauce)
- Primavera with Sautéed Vegetables in Butter
- Chicken and Broccoli Alfredo
- Carbonara with Ham and Peas
- Pomodoro (Marinara)
- Sun Dried Tomato or Basil Pesto Cream
- Primavera Alfredo